

## The Background (currently amended)

The inventor introduced the frothing, steam nozzle on espresso machines to foods and other beverages and added a chopping, processing mechanism and a cooking surface, thereby inventing a new product. Coffee and espresso machines are designed for coffee, espresso and cappuccino, not vegetables, soup and fish. The present invention is designed specifically to cook, mix, heat and process a variety of foods and beverages.

The new invention comes from a cappuccino machine, traditionally used in Europe. As Americans embraced the beverage and cappuccino makers became ubiquitous not only in restaurants but in people's homes, we expanded it's operations to include food. The idea worked so well we made something specific to foods. During the inventing process we used the new product to heat up some soup which worked very well. Again we expanded that concept into solving, something previously not an issue, the problem of making homemade soup from potatoes and other root vegetables with three different products; a steamer, blender or food processor and a stove top and pan into one product.

Pasta sauce and other sauces can be made in much the same way and this new product again provides a means by which one can make fresh sauce with a single product, quickly.

These and other objects of the invention are achieved in a product that combines the structure and elements of; a coffee maker, stand mixer, cappuccino maker, food steamer and food processor. The product utilizes containers appropriate for the foods being prepared and or cooked. A variety of containers specific to food types and shapes may accompany the product, depending on the buyers needs.

### Summary (currently amended)

The present invention is constructed and designed to provide a convenient method of cooking and preparing a variety of foods and beverages.

It is further the object of the present invention to provide a single product for cooking and preparing soups from raw vegetables and meats and pasta sauce in one container. With the new invention the following process may be used to prepare soup;

1. Send vegetables through the processing blade
2. Steam said vegetables.
3. Puree said vegetables.
3. Activate the cooking surface
4. Add new ingredients and stir/heat as needed.

Fresh pasta sauce may be prepared this way;

1. Puree tomatoes
2. Dice vegetables
3. Add spices
4. Mix
5. Heat

The convenience factor provided by the new invention is remarkable. Steaming is a fast, effective and healthy way to cook foods and when combined with a method to process, makes cooking easy. A crock pot doesn't puree or mix, a food processor does not steam, a food steamer does not chop and a blender does not cook and the new steamprocessor and chopper does it all.

**Brief Description of the Drawings (currently amended)**

FIG. 1 shows a side perspective of a preferred embodiment of the food steamprocessor with chopper blade, container and steam mechanism in accordance with the invention.

Steam is generated for heating and cooking foods and beverages, much the same way it is to froth milk in a cappuccino maker. As water in the reservoir begins to heat, steam is generated and displaced through the nozzle, creating a flow of steam. However, in this invention the steam nozzle with steam orifices lining the steam nozzle passage-way, are located inside the central portion of a processing container. A departure from the cappuccino machine, steam is used to cook foods in addition to heating and mixing liquids and the new invention is designed specifically for that use.

Food preparation is also available with the processor element of the container. The processing tool is formed by at least one rotary cutter for pureeing and or chopping food materials, preferably with two blades, one in the lid and the other surrounding the drive shaft cavity. A food feed chute with a blade on one end and an opening for use with a food pusher provides a means by which food is diced and sent into the container for steaming and cooking.

A cooking surface, or burner, rests on top of the base portion surrounding the drive shaft and is available for heating/cooking foods.

It looks like a combination a stand mixer, food processor and coffee maker with little immediate resemblance to a food steamer. However, it does not look unfamiliar and will not look out of place in a kitchen. The product is designed to fit on a typical kitchen counter and even with all of it's features stands about eleven inches tall. Like a coffee maker it does not sit underneath the cabinets when water is poured into the water reservoir and probably not when in use however for convenience sake it fits.

Detailed Description (replaced)

FIG. 1

Food preparation and cooking device 1 made of a housing comprised of a base portion 2 wherein a motor drive assembly 3 may reside. Said motor drive assembly 3 indirectly or directly provides power to; a processing container/s 4 and cooking surface 5. A drive shaft 6 indirectly or directly connected to the motor drive assembly 3, resides in the base portion and adjoins selected processing container 4 to the power source 3.

The vertical housing 7 contains a water reservoir 8 with a steam generator element 9 and steam pressure vessel at the neck 10 capped by a gas tight lid 11. Said vertical housing 7 may contain said motor drive assembly 3.

In a horizontal extension 12 of the vertical portion 5 a fixed steam tube 13 connects said water reservoir 8 to a rotating nozzle 14.

Containers 4 designed specifically for steaming, food processing and cooking fit in between the cooking surface 5 and rotating nozzle 14. The vertical housing portion 7 extends and collapses depending on the height of the container. A steam passage-way 15 stands inside the center of said container 4 connectable to the rotating nozzle 14. Steam flows from said rotating nozzle 14 into the steam passage-way 15 out through steam orifices 16 into said container 4. The force and amount of said steam may be controlled with a timing, volume mechanism 17 located on the housing exterior.

A processing dicing blade 18 is inherent the lid, adjacent said centrally located rotating nozzle 14. A food feed shoot 19 constructed like a tower rises directly above said processing dicing blade 18. Processing is accomplished by sending foods into said food feed chute 19 through said processing dicing blade 18 into said container using a food pusher 20. Alternatively, food may be placed into said container 4 and chopped with the processing chopping blade 21, which surrounds the bottom of said container 4 and drive shaft cavity 22.

A cooking surface 5 commonly known as a burner sits on top of said base portion 2, surrounding the drive shaft 6. Said motor drive assembly 3 provides power to said cooking surface 5.